

An Easy Method Of Making A Charlotte-Aux-Pommes

Ingredients

1/2 lb. of flour, 1/4 lb. of butter, 1/4 lb. of powdered sugar, 1/2 teaspoonful of baking-powder, 1 egg, milk, 1 glass of raisin-wine, apple marmalade No. 1395, 1/4 pint of cream, 2 dessertspoonfuls of pounded sugar, 2 tablespoonfuls of lemon-juice.

Method

Make a cake with the flour, butter, sugar, and baking-powder; moisten with the egg and sufficient milk to make it the proper consistency, and bake it in a round tin. When cold, scoop out the middle, leaving a good thickness all round the sides, to prevent them breaking; take some of the scooped-out pieces, which should be trimmed into neat slices; lay them in the cake, and pour over sufficient raisin-wine, with the addition of a little brandy, if approved, to soak them well. Have ready some apple marmalade, made by recipe No. 1395; place a layer of this over the soaked cake, then a layer of cake and a layer of apples; whip the cream to a froth, mixing with it the sugar and lemon-juice; pile it on the top of the _charlotte_, and garnish it with pieces of clear apple jelly. This dish is served cold, but may be eaten hot, by omitting the cream, and merely garnishing the top with bright jelly just before it is sent to table.

Source: Mrs Beeton's Book of Household Management (1861)

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